



Tilbury Nursery,
Potters Bar United Reformed Church,
Darkes Lane, Potters Bar,
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FOOD HYGIENE

Policy statement

We provide and help to serve food for children on the following basis;

A snack during the am and pm sessions

We ask parents/carers to provide a packed lunch for those children staying in excess of the standard 3 hour morning session. Nursery staff help the children to access their food and to clear up their things after lunch

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

The Local authorities advise us if we are required to register with the local authority Environmental Health Department

Procedures

- Our staff with responsibility for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to our nursery. This is set out in Safer Food, Better Business [Food Standards Agency 2011).
- The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
- We follow the guidelines of Safer Food, Better Business.[2011] see folder out daily in basket in kitchen area.
- All our staff who are involved in the preparation and handling of food have received training in food hygiene.
- The person responsible for preparing the snack and carries out daily opening and closing checks on the kitchen to ensure standards are met consistently. (See Safer Food, Better Business)
- We use reliable suppliers for the food
- Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.
- Packed lunches are stored in a cool place; parents are advised that their child's lunch box/containers need to be insulated or has an ice pack in it as the lunch boxes stored in the kitchen area will be un-refrigerated food is served to children within 4 hours of preparation at home.
- Food preparation areas are cleaned before and after use.
- There are separate facilities for hand-washing and for washing-up.
- All surfaces are clean and non-porous.
- All utensils, crockery etc. are clean and stored appropriately.
- Waste food is disposed of daily after collection in buckets specifically designated for waste food products and waste liquid.

- Cleaning materials and other dangerous materials are stored out of children's reach.
- Children do not have unsupervised access to the kitchen. There is a child proof gate across the entrance to the kitchen and an internal door which is kept closed during the nursery session.

When children take part in cooking activities, they:

- are supervised at all times;
- understand the importance of hand-washing and simple hygiene rules;
- are kept away from hot surfaces and hot water; and
- do not have unsupervised access to electrical equipment, such as blenders etc.

Reporting of food poisoning

Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.

Where children and/or adults have been diagnosed by a GP or hospital doctor to be suffering from food poisoning and where it seems possible that the source of the outbreak is within our setting, the Manager will contact the Environmental Health Department to report the outbreak and will comply with any investigation.

We would notify Ofsted as soon as reasonably practicable of any confirmed cases of food poisoning affecting two or more children looked after on the premises, and always within 14 days of the incident.

Legal framework

Regulation (EC) 852/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs

Further guidance

Safer Food Better Business (Food Standards Agency 2011)

This policy was adopted at a Management Committee meeting of Tilbury Nursery

Held on _____ (date)

Date to be reviewed _____ (date)

Signed on behalf of the Management
Committee

Name of signatory

Role of signatory
